

# Steve James

A MODERN DINING  
E X P E R I E N C E

Autumn 2019

## Canapes

Beetroot, walnut and kale pesto puffs (v)

Mini jackets with root vegetable and beluga lentil chilli (v) (GF)

Apple and black pudding sausage rolls

Goats cheese crostini with fig, grape and orange salsa (v)

## Starters

Salt and pepper pear, goats cheese and walnut frangipane tart  
with celeriac & radish remoulade (v)  
(Can be made vegan without goats cheese)

Pumpkin, saffron and pearl barley risotto  
topped with kale crisps, pine nuts and parmesan (v)  
(Vegan with vegan parmesan cheese)

Twice baked cauliflower cheese soufflé  
with mixed leaf salad and toasted pecans (v)

Pan seared mackerel  
with beetroot, radicchio and pink grapefruit salad (GF)

## Mains

Miso broth with cod  
topped with crispy rice noodles, coriander, mushrooms, black sesame and nori, served with  
milk bread (GF)  
(can be made vegan with roast aubergine instead of cod)

Citrus brined roast chicken  
with roasted vegetable salad and butternut ginger mash (GF)

Herb crusted lamb rack  
With boulangère potato and fennel and peas in minted butter  
(can be made gluten free)

Harissa, Roast cauliflower, spinach and chickpea ragout  
with steamed rice and nigella seed focaccia (v)

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## Dessert

Lemon and blackberry panna cotta with blackberry ripple cream  
with freeze dried blackberry lemon and pistachio biscotti

White chocolate and hazelnut brownies served warm  
with raspberry posset(v)

Autumn fruit muscovado pavlova  
sprinkled with cinnamon and cardamom icing sugar (v) ⊗

Coconut and sloe gin cheesecake (v)  
(can be made gluten free)

Roasted rosemary caramelised apricots on black sesame shortbread  
with white chocolate cream and lemon curd (v)  
(can be made vegan)

## Petit Fours

Match and white chocolate truffles (v) ⊗

Mini spiced banana loaves (v)  
(can be made vegan)

Pear and blackberry cigars (v)  
(can be made vegan)

Caramelised cinnamon apple and vanilla ricotta toasts (v)

## Price: Per person

3 courses £48

4 courses £54

5 courses £60

Please inform us of any dietary requirements, allergies or intolerances and  
we can adjust the menu to suit your needs

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⊗ = Gluten free (v) = Vegetarian (v) = Vegan